



## CAPE LANDING

MARGARET RIVER

### 2020 BLACKWOOD CHARDONNAY

Recognised by Halliday (Erin Larkin) in 2022 with a gold medal and a 95 point rating, this Blackwood Chardonnay represents the pinnacle of viticulture and the very best of wine making at Cape Landing.

#### TASTING NOTES

##### COLOUR

Light green with subtle yellow tones.

##### BOUQUET

White pear, brioche, lime zest and unroasted cashews.

##### PALATE

Natural acidity and pure fruit tannins deliver flavours of viscous stone fruit and a focussed finish of apricots, lime and plums with subtle tones of creamy French oak.

#### WINEMAKER'S NOTES

The fruit for our Blackwood Chardonnay is hand-harvested at first light and whole-cluster pressed straight to ferment in carefully selected Burgundian French Oak barriques, 35% of which are new. Natural solids are retained and incorporated into the juice so as to harness and express every bit of aromatic, textural and structural character. After a long cool ferment, the wine is aged over light lees for a further 10 months in French Oak, 40% of which were new, with fortnightly bâtonnage adding to inherent textural weight and palate concentration. After aging the wine is blended, lightly fined and filtered before bottling.

#### TECHNICAL DETAILS

<b>VARIETALS</b>	100% Chardonnay
<b>ALCOHOL</b>	13.2%v/v
<b>CELLARING POTENTIAL</b>	15+ years
<b>HARVESTED</b>	13 February 2020
<b>OAK</b>	Aged in French Oak for 10 months, 40% new
<b>TA</b>	6.9g/l
<b>pH</b>	3.17
<b>RESIDUAL SUGAR</b>	1.38g/L
<b>BOTTLED</b>	10 February 2021

##### VINTAGE DESCRIPTION

The 2020 vintage in Margaret River produced considerably lower than average fruit yields, particularly with Chardonnay and Sauvignon Blanc where fruit development has affected by adverse weather conditions during November. The fruit produced, although limited in quantity, was of exquisite quality and 2020 could well end up being and outstanding vintage. Spring fruit development was early followed by fine sunny, dry conditions throughout the summer months. This, combined with lower yields, brought an early start to harvest, with Chardonnay picked approximately 2 weeks ahead of average. Conditions were ideal early on with no disease and minimal bird pressure due to timely onset of Marri Blossom. Bird pressure increased following rainfall in late February. Conditions cooled slightly in the later summer months, extending the red vintage, but delivering ideal tannin ripening and fruit flavour preservation.

